

# Chicken Barbecue Sandwich

Meal Components: Grains, Meat / Meat Alternate

Sandwiches, F-02

Ingredients	24 Servings		48 Servings		Directions
	Weight	Measure	Weight	Measure	
*Fresh celery, 1/4" diced	4 oz	1 cup	8 oz	2 cups	1. In a pot, sauté celery and onions in oil until tender, about 5 minutes.
*Fresh onions, chopped	4 oz	2/3 cup	8 oz	1 1/3 cups	
OR		OR		OR	
Dehydrated onions		1/4 cup 2 Tbsp		3/4 cup	
Vegetable oil		1 Tbsp 1 tsp		2 Tbsp 2 tsp	2. Add tomato sauce, brown sugar, Worcestershire sauce, mustard, vinegar, and garlic salt to the vegetables. Bring to a boil over medium heat. Reduce heat and simmer, uncovered for 15 minutes.
Canned tomato sauce	1 lb 10 oz	3 cups	3 lb 4 oz	1 qt 2 cups	
Brown sugar, packed		2 Tbsp		1/4 cup	
Worcestershire sauce		1 1/2 tsp		1 Tbsp	
Prepared yellow mustard		1 Tbsp		2 Tbsp	
White vinegar		1/4 cup 2 Tbsp		3/4 cup	

*Cooked chicken or turkey, chopped	2 lb 8 oz	4 lb 12 oz	<b>3.</b> Add chicken or turkey and stir to blend. Simmer for 30 minutes. CCP: Heat to 165°F.
Enriched hamburger rolls (at least 1.8 oz each)	12 each	24 each	<b>4.</b> CCP: Hold for hot service at 140°F or warmer. Using a No. 8 scoop (1/2 cup), portion chicken or turkey mixture on bottom half of hamburger roll. Cover with top half of roll. Cut each sandwich in half.

#### Notes

\* See Marketing Guide

#### Marketing Guide

Food as Purchased for	24 Servings	24 Servings
Celery	5 oz	10 oz
Mature onions	5 oz	10 oz
Chicken, whole, without neck and giblets	7 lb	13 lb 4 oz
OR	OR	OR
Turkey, whole, without neck and giblets	5 lb 6 oz	10 lb 2 oz

Serving	Yield	Volume
½ sandwich provides 1 ½ oz of cooked poultry, ½ cup of vegetable, and the equivalent of 1 slice of bread.	<b>24 Servings:</b> 3 lb 13 oz (filling)	<b>24 Servings:</b> 3 quarts (filling)
	<b>48 Servings:</b> 7 lb 10 oz (filling)	<b>48 Servings:</b> 1 gallon 2 quarts (filling)

Nutrients Per Serving					
Calories	171	Saturated Fat	1 g	Iron	2 mg
Protein	15 g	Cholesterol	40 mg	Calcium	45 mg
Carbohydrate	15 g	Vitamin A	331 IU	Sodium	433 mg
Total Fat	5 g	Vitamin C	5 mg	Dietary Fiber	1 g